106 Coffee Recipes
Lori Abraham

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To you—The Coffee Lover:

I‘ve created 106 reasons for you to stay home curled up by the fire to read that novel.

Allowing you to wear those jammies ‘til noon and spend more quality time with your family and friends—just hanging out at your place.

Free yourself from the numb addiction of trekking to your coffee hangout, when you need only to trek as far as your kitchen, half dressed, for an amazing coffee creation.

Savor the Coffee.

Redeem the Time.

1. Louisiana Cafe with Milk

Ingredients:

2 cups Milk

Sugar

1 cup Louisiana coffee with chicory

To Prepare:

Put milk in saucepan; bring to a boil.

Pour hot freshly brewed coffee and milk simultaneously into cups; sweeten with sugar to taste.

2. Cafe Au Lait

Ingredients:

1 cups Milk

1 cups Light cream

3 tbl Instant coffee

2 cups Boiling water

To Prepare:

Over low heat, heat milk and cream until hot.Meanwhile, dissolve coffee in Boiling water. Before serving, beat milk mixture with rotary beater-till foamy. Pour milk Mixture into warmed pitcher, and coffee in a separate pitcher.

To serve: Fill cups by pouring from both pitchers at the same time, making the streams meet as you pour.

This coffee makes a wonderful presentation as well as delicious favor.

Makes 6 servings.

Huffington Post did a blind study...had to...we're talking instant coffee here.

The long and short of it was...the reviews were sadly hilarious.The coffee that was preferred,was...Starbucks via Columbia...seriously.

No, I do not work for Starbucks, nor do I own any stock.

I guess you have to try it yourself.

3. Instant Orange Cappuccino

Ingredients:

1/3 cup Powdered non-dairy creamer

1/3 cup Sugar

1/4 Dry instant coffee

1 or 2 orange hard candies (crushed)

To Prepare:

Blend all ingredients together in mixer. Mix 1 Tb with 3/4 cup hot water. Store in airtight jar.

4. Rich Coconut Coffee

Ingredients:

2 cups Half-and-half

15 oz Can cream of coconut

4 cups Hot brewed coffee

Sweetened whipped cream

To Prepare:

Bring half-and-half and cream of coconut to a boil in a saucepan over medium heat, stirring constantly. Stir in coffee.

Serve with sweetened whipped cream.

5. Danish Coffee

Ingredients:

8 c Hot coffee

1 c Dark rum

3/4 c Sugar

2 Cinnamon sticks

12 Cloves (whole)

To Prepare:

In a very large heavy saucepan, combine all the ingredients, cover and keep on low heat for about 2 hours. Serve in coffee mugs.

6. Instant Coffee-Swiss Style Mocha Mix

Ingredients:

1/2 cup Instant coffee granules

1/2 cup Sugar

2 tbl Cocoa

1 cup Nonfat dry milk powder

To Prepare:

Combine all and mix well. Store mix in an airtight container.

For each serving:

Place 1 tbsp. + 1 tsp. of mix into a cup.

Add 1 cup boiling water and stir well.

7. Chocolate Almond Coffee

Ingredients:

1/3 cup Ground coffee

1/4 tsp Freshly ground nutmeg

1/2 tsp Chocolate extract

1/2 tsp Almond extract

1/4 cup Toasted almonds, chopped

To Prepare:

Process nutmeg and coffee, add extracts. Process 10 seconds longer. Place in bowl and stir

in almonds. Store in refrigerator. Makes 8 six ounce servings. To brew: Place mix in filter of an automatic drip coffee maker. Add 6 cups water and brew

8. Old Fashioned Irish Coffee

Ingredients:

3/4 cup Warm Water

2 tbl Irish Whiskey

Dessert Topping Rediwhip

1 1/2 spoons Instant Coffee Crystals

Brown Sugar To Taste

To Prepare:

Combine water and instant coffee crystals. Microwave, uncovered, on

100% power about 1 1/2 minutes or just till steaming hot. Stir in Irish whiskey and brown sugar. Top with Rediwhip topping or similar.

9.Cafe Au Cin

Ingredients:

1 cup Cold strong French roast coffee

2 tbl Granulated sugar

dash Cinnamon

2 oz Tawny port

1/2 tsp Grated orange peel

To Prepare:

Combine and mix in a blender at high speed. Pour into chilled wine glasses.

A taste test for the best French Roast was carried out by Huffington Post...

These were the top winners-from best to,well less than best.

However, they were all highly recommended...anything that got even a slight, Furrowed brow...was dismissed.

Folgers French Roast Ground Coffee

Maxwell House Dark Roast

Starbucks Dark French Roast

Allegro Coffee Extra Dark French Roast

10. Brandy Coffee

Ingredients:

Ingredients:

3/4 cup Hot Strong Coffee

2 ounces of Brandy

1 tsp Sugar

2 ounces Heavy Cream

To Prepare:

Pour the coffee into a tall Irish coffee mug.Add the sugar and stir to dissolve.

Add the Brandy and stir again. Pour the cream, over the back of a teaspoon while holding it, slightly above the top of the coffee in the cup.This allows it to float.

Serve.

11. Cinnamon Expresso

Ingredients:

1 cup Cold water

2 tbl Ground espresso coffee

1/2 Cinnamon stick (3" long)

4 tsp Crème de Cacao

2 tsp Brandy

2 tbl Whipping cream, chilled Grated semisweet chocolate to garnish

To Prepare:

Use your espresso machine for this or really strong coffee with a small amount of Filtered water.

Break a cinnamon stick into small pieces and add to the hot expresso.

Allow to cool 1 minute.

Add crème de cacao and brandy, and stir gently. Pour into demitasse

Cups. Whip the cream, and float some cream on top of each cup.Garnish with grated Chocolate or chocolate curls.

Serves 2.

12.Louisiana Praline Coffee

Ingredients:

3 cups Hot brewed coffee

3/4 cups Half-and-half

3/4 cups Firmly packed Lt.Brown sugar

2 tbl Butter or margarine

3/4 cup Praline liqueur

Sweetened whipped cream

To Prepare:

Cook first 4 ingredients in a large saucepan over medium heat, stirring constantly, until Thoroughly heated, do not boil.

Stir in liqueur; serve with sweetened whipped cream.

Praline Liqueur

Ingredients:

2 cups Dark Brown Sugar-firmly packed

1 cup White Sugar

2 1/2 cups of Water

4 cups Pecan Pieces

4 Vanilla Beans split lengthwise

4 cups Vodka

To Prepare:

Combine brown sugar,white sugar and water in saucepan over medium heat,until mixture starts to boil.Reduce heat and simmer 5 minutes.

Place vanilla beans and pecans into a large glass jar (as this makes 4 1/2 cups Pour hot mixture into jar and let cool.

Add vodka

Cover tightly and store in a dark place.Turn jar over each day for the next 2 weeks to keep all ingredients combined.

After 2 weeks, strain mixture, discarding solids.

Makes approximately 4 1/2 cups

13.Kahlua Coffee

Ingredients:

6 cups Hot coffee

1 cup Chocolate syrup

1/4 cup Kahlua

⅛ tsp Ground cinnamon

Whipped cream

To Prepare:

Combine coffee, chocolate syrup, Kahlua, and cinnamon in a large container; stir well.

Serve immediately. Top with whipped cream.

Yield: 7 1/2 cups.

Chocolate Sauce

Ingredients:

1/2 cup sugar

2 tablespoons cocoa

1/8 tsp salt

1 1/2-2 tablespoons butter

1/4 cup water

1/4 teaspoon vanilla extract

To Prepare:

Combine sugar, cocoa and salt in a small saucepan.

Add enough water to make a consistency that you can stir.

Add butter to cocoa mixture.

Bring to a boil over medium high heat,stirring constantly.

Allow to boil for 1 minute.

Remove from heat.

Add vanilla.

14. **A**lmond Iced Coffee

Ingredients:

1 cup strong brewed coffee

1 cup skim milk

1/2 tsp vanilla extract

1/2 tsp almond extract

1 tsp of sugar

Cinnamon for garnish

Dessert topping such as Rediwhip

To Prepare:

Combine 1 cup strong brewed coffee with 1 cup of skim milk the vanilla extract,almond extract and the sugar.

Pour into 2 - 10 ounce iced filled glasses

Garnish with the cinnamon.

15. Orange Spice Coffee

Ingredients:

1/4 cup Ground coffee

1 tbl Grated orange peel

1/2 tsp Vanilla extract

1 1/2 Cinnamon sticks

To Prepare:

Place coffee and orange peel in a blender or food processor.

Stop processor long enough to add the vanilla.

Process 10 seconds more.

Place mixture in a glass pitcher with the cinnamon sticks and refrigerate.

Makes six 8 ounce servings.

16. Coffee Soda Pop

Ingredients:

3 cup Chilled double-strength coffee

1 tbl Sugar

1 cup Half and half

4 Scoops (1 pint) coffee ice cream

3/4 cup Chilled club soda

Sweetened whipped cream

4 Maraschino cherries,

Garnish-chocolate curls or cocoa

To Prepare:

Combine the coffee and sugar blend in the half and half.

Fill 4 tall soda glasses halfway with the coffee mixture

Add a scoop of ice cream and fill the glasses to the top with the soda.

Garnish with the whipped cream, chocolate or cocoa.

Great treat for parties

Use a decaf for parties with youngsters

17. Good Old Irish Coffee to warm your innards

Ingredients:

1.5 ounces Irish Cream Liqueur

1.5 ounces Irish Whiskey

1 cup hot brewed coffee

1 tbl whipped cream

1 dash of nutmeg

To Prepare:

In a coffee mug, combine Irish cream and The Irish Whiskey.

Fill mug with coffee.Top with a dollop of whipped cream.

Garnish with a sprinkle of Nutmeg.

18. Gaelic Coffee

Ingredients:

Black coffee; freshly made

Scotch whiskey

Raw brown sugar

Real whipped cream; whipped until slightly thick

To Prepare:

Pour the coffee into a warmed glass.

Add the whisky and brown sugar to taste. Stir well.

Pour some lightly whipped cream into the glass over the back of a teaspoon that is just above the top of the liquid in the cup.

It should float a bit.

19. Cafe Au Lait Luzianne

Ingredients:

2 cup Milk

1/2 cup Heavy cream

6 cups Louisiana coffee with chicory

To Prepare:

Combine milk and cream in saucepan; bring just to a boil (bubbles will form around edge of pan), then remove from heat.

Pour small amount of coffee in each coffee cup.

Pour remaining coffee and hot milk mixture together until cups are about 3/4 full.

Skim milk can be substituted for whole milk and cream.

20. Italian Coffee With Chocolate - serves 4

Ingredients:

2 cups Hot Strong Coffee

2 cups Hot Traditional Cocoa - try Hersheys brand

Whipped Cream

Granted Orange Peel

To Prepare:

Combine 1/2 cup coffee and 1/2 cup cocoa in each of the 4 mugs. Top with whipped cream; sprinkle with grated orange peel.

21. Spiced Coffee Creamer

Ingredients:

2 cups Nestlé’s quick

2 cups powdered coffee creamer

1/2 cupsPowdered sugar

3/4 tsp Cinnamon

3/4 tsp Nutmeg

To Prepare:

Mix all ingredients together and store in an airtight jar.

To Use:

Mix 4 tsp with one cup of hot water

22. Canadian Coffee

Ingredients:

1/4 cup Maple syrup; pure

1/2 cup Rye whiskey

3 cups Coffee; hot, black, double strength

Topping:

3/4 cup of Whipping cream

4 tsp Pure Maple syrup

To Prepare:

Note: Prepare the topping before the coffee

Topping-Whip the 3/4 cup of whipped cream with the 4 tsp of Maple syrup til it forms a soft mound.

Follow coffee recipe here-Divide maple syrup and whiskey among 4 pre-warmed heatproof glass mugs.

Pour in coffee to 1 inch from top.

Spoon topping over coffee.

Serve

23. Turkish Coffee

Ingredients:

3/4 cup Water

1 tbl Sugar

1 tbl Pulverized Coffee

1 Cardamom Pod

To Prepare:

Bring water and sugar to a boil in the Ibrik

Remove from heat-add coffee and cardamon

Stir well and return to heat.

When coffee foams up,remove from heat and let grounds settle.

Repeat twice more. Pour into cups.

The coffee grounds should settle before drinking.

You can serve the coffee with the cardamon pod in the cup-your choice

Turkish Coffee Tips

Must always be served with foam on top

You can request that your coffee be ground for Turkish Coffee-it is a powder consistency.

Do not stir after pouring into cups as the foam will collapse

Always use cold water when preparing

Cream or milk is never added to Turkish Coffee, however sugar is optional

An Ibrik is a small pot that typically makes 1-2 servings of Turkish Coffee

24. Black Forest Coffee

Ingredients:

6 oz Fresh brewed coffee

2 tbl Chocolate syrup

1 tbl Maraschino cherry juice

Whipped cream

Shaved chocolate

Maraschino cherries

To Prepare:

Combine coffee, the chocolate syrup, and cherry juice in a cup. Mix well.

Top with whipped cream the chocolate shavings and a cherry or 2.

If you'd like to make your own Real Chocolate Sauce

Here is a recipe

Chocolate Sauce

Ingredients:

1/2 cup sugar

2 tablespoons cocoa

1/8 tsp salt

1 1/2-2 tablespoons butter

1/4 cup water

1/4 teaspoon vanilla extract

To Prepare:

Combine sugar, cocoa and salt in a small saucepan.

Add enough water to make a consistency that you can stir.

Add butter to cocoa mixture.

Bring to a boil over medium high heat, stirring constantly.

Allow to boil for 1 minute.

Remove from heat.

Add vanilla.

25. Irish Coffee Milkshake

Ingredients:

1/2 cups Skim milk

1/2 cups Plain low-fat yogurt

2 tsp Sugar

1 tsp Instant coffee powder

1 tsp Irish whiskey

To Prepare:

Place all ingredients into a blender on low speed.

Blend until you can see that your ingredients are incorporated into each other.

Use a tall shake glass for presentation.

26. West Indies Coffee

Ingredients:

3 1/2 cups Whole Milk

1/4 cup Instant coffee

1/4 cup Brown sugar

1 dash Salt

To Prepare:

Place the instant coffee, brown sugar and salt in your mug.

Bring milk carefully to just beginning to boil. Stir to dissolve.

Serve in heavy mugs.

Makes 4 servings.

27. Maraschino Coffee

Ingredients:

1 cup of Black coffee

1 oz Amaretto

Rediwhip Whipped topping

1 Maraschino cherry

To Prepare:

Fill coffee mug or cup with hot black coffee. Stir in the amaretto. Top with rediwhip whipped topping and a cherry.

28. **C**hocolata Coffees

Ingredients:

1/4 cup Instant espresso

1/4 cup Instant cocoa

2 cups Boiling water-it's best to use water that has been filtered

Whipped cream

Finely shredded orange peel or ground cinnamon

To Prepare:

Combine coffee and cocoa. Add boiling water and stir to dissolve. Pour into demitasse cups. Top each serving with whipped cream, shredded orange peel and a dash of cinnamon.

Servings for 6

29. Cafe Cappuccino Mix

Ingredients:

1/2 cup Instant coffee

3/4 cup Sugar

1 cup of Nonfat dry milk

1/2 tsp Dried orange peel

To Prepare:

Grind the dried orange peel with a mortar and pestle. Stir together all ingredients.

Use a blender to combine, until powdered.

For each serving:

Use 2 Tablespoons for each cup of hot water.

Makes about 2 1/4 cups of mix.

30. Spiked Cappuccino

Ingredients:

1/2 cup Half-and-half

1/2 cup Freshly brewed espresso

2 tbl Brandy

2 tbl White rum

2 tbl Dark creme de cacao

Sugar

To Prepare:

Whisk half-and-half in small saucepan over high heat until it becomes frothy, about 3

minutes.

Divide espresso coffee between 2 cups. Add half of the brandy and half of the creme de cacao to each cup.

Re-whisk half-and-half and pour into cups.

Sugar is optional

Serves 2.

31. Delicious Coffee Milk Shake

Ingredients:

2 cup Milk

2 tbl Sugar

2 tsp Instant coffee

3 tbl Vanilla ice cream

Strong coffee that is cold

To Prepare:

Add all ingredients in blender in order given and mix at high speed until

blended.

Serve in soda fountain glasses.

32. Mocha Frappe

Ingredients:

18 Ice cubes (up to 22)

7 oz Double strength coffee, chilled

1/2 cup Chocolate sauce (or syrup)

2 tbls Vanilla Syrup

Whipped Cream

To Prepare:

Use a blender.

Place ice, coffee, chocolate sauce, and syrup in the blender. Blend until smooth. Pour into a large, tall, chilled, soda fountain glass. Garnish with dollop of whipped cream or scoop of ice cream.

Makes one 16 oz Frappe.

33. Viennese Semi Sweet Chocolate Coffee

Ingredients:

4 oz Semisweet Chocolate

1 tbl Sugar

1/4 cup Whipping Cream

4 cup Hot Strong Coffee

Whipped Cream

Grated Orange Peel

To Prepare:

Melt chocolate in a heavy saucepan over low heat. Stir in sugar and whipping cream. Beat in coffee using a whisk, 1/2 cup at a time; continue until frothy. Top with whipped cream and sprinkle with grated orange peel.

34. Viennese Coffee 20 servings

Ingredients:

2/3 cup dry instant coffee

2/3 cup sugar

3/4 cup powdered non-dairy creamer

1/2 tsp cinnamon

Dash each of ground allspice, cloves, and nutmeg.

To Prepare:

Mix all ingredients together & Store in air tight jar.

To Use:

Mix 4 tsp with one cup hot water.

This makes a wonderful gift.

Place all ingredients in a canning jar.

Decorate with a ribbon and hang tag.

The hang tag should have the mixing instructions typewritten on it.

35. Spicey Mexican Mocha Coffee

Ingredients:

6 Ounces Strong Coffee

2 tbls Powdered Sugar

1 tbl Unsweetened Ghiradelli ground chocolate powder

1/4 tsp Vietnamese Cassia Cinnamon

1/4 tsp Jamaican Allspice

1/8 tsp Cayenne Pepper

1-3 tbls Heavy Cream or half and half

To Prepare:

In a small bowl, mix all dry ingredients together.

Pour the coffee in a large mug, stir in the cocoa mix, until smooth.

Then add the cream to taste.

36. Instant Caramel Frappuccino

Ingredients:

1/3 glass of ice

1/3 glass of milk

1 tbsp instant coffee

2 tbsps caramel syrup

To Prepare:

Mix all the ingredients together in a blender until the ice is nicely crushed and the milk frothy. Serve immediately. Servings for 1

37. Strong Irish Coffee

Ingredients:

1 cups of strong Coffee

1 1/2 oz Irish whisky

1 tsp Sugar

1 tbl Whipped cream

To Prepare:

Mix coffee, sugar, and whiskey in a large microwavable mug.

Microwave on high 1 to 2 min. Top with whipped cream

Careful when drinking, may need a moment to cool.

38. **C**hocolate Almond Amaretto Coffee

Ingredients:

Amaretto coffee beans

1 tbl Vanilla extract

1 tsp Almond extract

1 tsp Cocoa powder

1 tsp Sugar

Whipped Cream to Garnish

To Prepare:

Brew coffee.

Add Vanilla and Almond Extract1 tsp cocoa and 1 tsp sugar per cup.

Garnish with whipped cream

39. Caramel Frappuccino using cold coffee

Ingredients:

1/2 cup of cold coffee

3 tbls of sugar

1/2 cup of milk

2 cups of ice

Whipped Cream-use the canned kind that you can squirt on top

3 tbls of caramel sundae sauce

To Prepare:

Combine all ingredients in a blender

Blend drink until ice is crushed and drink is smooth

Serve in chilled coffee mugs with whipped cream and the caramel sauce drizzled on top.

40. Raspberry Frappuccino

Ingredients:

2 cups crushed ice cubes

1 1/4 cups-extra strong brewed coffee

1/2 cup of milk

2 tbls vanilla or raspberry syrup

3 tbls chocolate syrup

Whipped Cream...just because...

To Prepare:

Combine ice cubes,coffee,milk and syrups in a blender.

Blend until nicely smooth.

Pour into chilled tall serving mugs or soda fountain glasses.

Top with whipped cream,drizzle chocolate and raspberry syrup on top.

Add a maraschino cherry if desired

Makes a nice dessert Frappe.

For children:

Use a decaf coffee in place of the strong coffee

41. Espresso Romano

Ingredients:

1/4 cup Fine Ground Coffee

1 1/2 cups Cold Water

2 strips of Lemon Peel

To Prepare:

Place ground coffee in the filter of a drip coffeepot

Add water and brew according to machine brewing instructions

Add lemon to each cup

Serve

42. Lime Tequila Espresso

Ingredients:

Double shot of espresso

1 shot of White Tequila

1 fresh lime

To Prepare:

Run a slice of lime around the edge of an expresso glass.

Pour a double shot of expresso over ice.

Add a single shot of White Tequila

Serve

43. Mango Frappe

Ingredients:

1 1/2 cups of Mango, cut up

4-6 Ice Cubes

1 cup of milk

1 tbls Lemon Juice

2 tbls of sugar

1/4 tsp of Vanilla Extract

To Prepare:

Place the cut Mango into the freezer for 30 minutes

Combine Mango,milk,sugar,lemon juice and vanilla in a blender.Blend until smooth.

Add ice cubes and process until cubes are smooth as well.

Serve immediately.

44.Cappuccino Shake

Ingredients:

1 cup Skim Milk

1 1/2 tsp of Instant Coffee

2 packages of artificial sweetener

1/4 of an ounce of Brandy or Rum Flavoring

1 Dash of Cinnamon

To Prepare:

In a blender combine milk,coffee, sweetener and Brandy or rum extract.

Blend until coffee is dissolved.

Serve with a dash of cinnamon.

For a hot drink, warm on the microwave.

45.Alpine Sweet Pleasure Coffee

Ingredients:

2 tbl Instant Coffee

1 tsp of Vanilla

2 tbl Brown Sugar

1 tsp Water

1 1/2 cups of Boiling Water

1/2 cup Whipped Cream

To Prepare:

Divide instant coffee and vanilla evenly between two 6 ounce coffee glasses.

In a small saucepan,dissolve sugar in the tsp of water.

Over medium heat,stir dissolved sugar until it reaches a full boil.

Immediately remove from heat and stir in boiling water.

Divide sugar mixture between coffee glasses and top with real whipped cream Makes 2-6 ounce servings

46.Arabian Java

Ingredients:

1 pint of Filtered Water

3 tbls of coffee

3 tbls of Sugar

1/4 tsp of Cinnamon

1/4 tsp of Cardamom

1 tsp of Vanilla or Vanilla Sugar

To Prepare:

Mix all ingredients into a saucepan and heat until foam gathers on top.

Do not pass though a filter.

Stir before serving

47. Chocolate Mint Coffee Float

Ingredients:

1/2 cup Hot Coffee

2 tbl Creme de Cacao Liqueur

1 Scoop Mint Chocolate Chip Ice Cream

To Prepare:

For each serving combine 1/2 cup coffee and 2 tbls of the liqueur.Top with a scoop of ice cream.

48. Easy Iced Cafe Au Lait

Ingredients:

2 1/4 Cold Freshly Brewed Coffee

2 cups Milk

2 Cups Crushed Ice

Sugar to taste

To Prepare:

Blend all ingredients in a blender.

Add sugar and continue blending until frothy.

Pour over ice

Serve immediately.

49.Cardamom Spiced Coffee

Ingredients:

3/4 cup Ground Coffee

2 2/3 cups of Water

Ground Cardamom

1/2 cup Sweetened Condensed milk

To Prepare:

Brew coffee in a drip style or percolator coffee maker.

Pour into 4 cups.

To each serving add a dash of Cardamom and 2 tbl of condensed milk.

Stir

Serve

50. Peppermint Mocha Coffee

Ingredients:

6 cups Freshly Brewed Coffee

1 1/2 cups of Milk

4 ounces of Semi Sweet Chocolate

1 tsp Peppermint Extract

8 Peppermint Sticks

To Prepare:

Place coffee,milk,chocolate in a large saucepan on low heat for 5-7 minutes or until chocolate has melted,mixture is heated through, stir occasionally.

Stir in the peppermint extract

Pour into mugs

Garnish with a peppermint stick

51. Mocha Italiano Espresso

Ingredients:

1 cup Instant Coffee

1 cup Sugar

4 1/2 cups Non Fat Dry Milk

1/2 cup Cocoa

To Prepare:

Stir all ingredients together.

Process in a blender until powdered.

Use 2 tbls to one small cup of hot water.

Serve in espresso cups

Makes about 7 cups of mix

Store in a tight fitted lidded jar.

Canning jars work well for coffee storage.

52. Cafe de Ola

Ingredients:

8 cups of Filtered Water

2 small Cinnamon Sticks

3 Whole Cloves

4 ounces of Dark Brown Sugar

1 Square of Semisweet Chocolate or Mexican Chocolate

4 ounces Ground Coffee

To Prepare:

Bring the water to a boil.

Add the cinnamon,cloves,sugar and chocolate.

Bring to a boil again,skim off any foam.

Reduce the heat to low and DO NOT ALLOW IT TO BOIL

Add the coffee and allow to steep for 5 minutes.

53.Vanilla Almond Coffee with Anise

Ingredients:

1/3 cup ground Coffee

1 tsp Vanilla Extract

1/2 tsp Almond Extract

1/4 tsp Anise Seeds

To Prepare:

Place coffee in a blender

Combine remaining ingredients in a separate cup

Add the extract and seeds to the coffee in the blender

Process until combined

Use the mixture as usual when brewing coffee

Makes 8-6 ounce servings

Store unused portion in refrigerator

54. Kahlua Brandy Coffee

Ingredients:

1 ounce of Kahlua

1/2 ounce of Brandy

1 cup Hot Coffee

Whipped Cream for topping

To Prepare:

Add Kahlua and brandy to coffee

Garnish with the whipped cream

55. Creamy Iced Coffee

Ingredients:

1 cup Chilled Strong Brewed Coffee

2 Rounded tablespoons Confectioners Sugar

3 cups Chopped ice

To Prepare:

Combine the coffee, sugar and ice

Blend until creamy

56. Creamy Irish Coffee for Two

Ingredients:

1/3 cup Irish Cream Liqueur

1 1/2 cups Freshly Brewed Coffee

1/4 cup Heavy Cream, Slightly sweetened and whipped

To Prepare:

Divide the liqueur and coffee among 2 mugs.

Top with whipped cream.

Serve.

57. Cafe Cappuccino

Ingredients:

1/2 cup Instant Coffee

3/4 cup Sugar

1 cup Non Fat Dry Milk

1/2 tsp Dried Orange Peel

To Prepare:

Crush dried orange peel in mortar and pestle

Use 2 tbls for each cup of hot water

58. Cocoa Coffee

Ingredients:

1/4 cup Powder Non Dairy Creamer

1/3 cup Sugar

1/4 cup Dry Instant Coffee

2 tbl Cocoa

To Prepare:

Place all ingredients in a blender, blend on high until well blended.

Store in an air tight canning jar.

To Use:

Mix 1 1/2 tbl with 3/4 cup hot water

59. Honey Coffee

Ingredients:

2 cups Fresh Coffee

1/2 cup of Milk

4 tbl of Honey

1/8 tsp Cinnamon

Dash Nutmeg or Allspice

Drop or 2 of Vanilla Extract

To Prepare:

Heat ingredients in a saucepan, but do not boil.

Stir well to combine ingredients.

A delightful dessert coffee.

60. Sweetened Brandy Coffee

Ingredients:

1 cup Freshly Brewed Coffee

1 oz Coffee Liqueur

1tsp Chocolate Syrup

1/2 oz Brandy

1 Dash Cinnamon

Sweet Whipped Cream

To Prepare:

Combine coffee liqueur,brandy,chocolate syrup and cinnamon in a mug.Fill with freshly brewed coffee.

Top with whipped cream.

Homemade Chocolate Syrup

Ingredients:

1/2 cup syrup

2 tbls cocoa

1/8 tsp salt

1 1/2 tbls butter

1/4 cup water

1/4 tsp vanilla extract

To Prepare:

Combine sugar,cocoa,and salt in a small saucepan.

Add enough water to make a consistency that you can stir.

Add butter to cocoa mixture.

Bring to a boil over medium high heat,stirring constantly.

Allow to boil for 1 minute,stirring.

Remove from heat.Add vanilla.

61. Creamy Cappuccino

Ingredients:

1/4 cup Instant Espresso or Instant Dark Roast Coffee

2 cups Boiling Water

1/2 cup Heavy Cream, whipped

Cinnamon, Nutmeg, or finely shredded Orange Peel

Sugar

To Prepare:

Dissolve coffee in boiling water, Pour into small, tall cups.

Filling only half way.

Add a dash of:

Cinnamon, Nutmeg, or finely shredded Orange Peel

Fold the cream into the coffee.

62. Frozen Cappuccino

Ingredients:

2 scoops of Vanilla Frozen Yogurt-Divided

1/2 cup Milk

1 tbl of Hershey’s Chocolate Powder

1 1/2 tsp Instant Coffee Granules

To Prepare:

Place 1 scoop of the frozen yogurt, the milk, chocolate powder, and coffee granules in a food processor or blender.

Process 30 seconds or until smooth.

Pour into a tall soda fountain glass.

Top with remaining scoop of yogurt.

63. Cocoa Hazelnut Mocha

Ingredients:

3/4 oz Kahlua

1/2 cup Hot Hazelnut Coffee

1tsp Nestle Quick

2 tbl Half and Half

To Prepare:

Combine all ingredients in your favorite cup and stir

64. Chocolate Mint Coffee

Ingredients:

1/3 cup Ground Coffee

1 tsp Chocolate Extract

1/2 tsp Mint Extract

1/4 tsp Vanilla Extract

To Prepare:

Place coffee in blender.

In a cup combine extracts, add extracts to coffee.

Process until mixed,just a few seconds.

Makes 8-6 oz servings

Store refrigerated

65. Mexican Spiced Coffee

Ingredients:

3/4 cup Brown sugar, firmly packed

6 Cloves

6 Julienne slices orange zest

3 Cinnamon sticks

6 tbl Real brewed Coffee

To Prepare:

In a large saucepan, heat 6 cups of water with the brown sugar, cinnamon sticks, and cloves over moderately high heat until the mixture is hot, but do not let it boil. Add the coffee, bring the mixture to a boil, stirring occasionally, for 3 minutes. Strain the coffee through a fine sieve and serve in coffee cups with the orange zest.

66. Cafe Vienna Desire

Ingredients:

1/2 cup Instant coffee

2/3 cup Sugar

2/3 cup Non-fat powered milk

1/2 tsp Cinnamon

1 pinch Cloves -adjust to taste

1 pinch Allspice-adjust to taste

1 pinch Nutmeg-adjust to taste

To Prepare:

Mix all ingredients together

Use a blender to blend into a very fine powder. Use 1 tablespoon per mug

of hot filtered water.

67. Amaretto Cafe’

Ingredients:

1 1/2 cups Warm Water

1/3 cup Amaretto

1 tbl Instant Coffee Crystals

Redi Whip-real cream topping

To Prepare:

Stir together water and instant coffee crystals in a microwavable dish.Microwave uncovered,

on 100% power for about 3 minutes or just till steaming hot. Stir in the Amaretto. Serve in clear glass mugs. Top each mug of coffee mixture with some dessert topping.

68. Chocolate Coffee

Ingredients:

2 tbl Instant coffee

1/4 cup Sugar

1 dash Salt

1 oz Squares unsweetened chocolate

1 cup Water

3 cup Milk

Whipped cream

To Prepare:

In saucepan combine coffee, sugar, salt, chocolate, and water; stir over low heat until chocolate has melted. Simmer 4 minutes, stirring constantly. Gradually add milk, stirring constantly until heated. When piping hot, remove from heat and beat with rotary beater until mixture is frothy. Pour into cups and sail a dollop of whipped cream on the surface of each. Makes 6 servings.

69. German Coffee

Ingredients:

½ ounce cherry brandy

5 ounces fresh black coffee

1 teaspoon sugar whipped cream

Maraschino Cherry

To Prepare:

Pour the coffee and Cherry brandy into a coffee cup, and add the sugar to sweeten.

Top with whipped cream and a maraschino cherry.

Try Jason Kronung real German Coffee-they say it's the best 70. Homemade Coffee Liqueur

Ingredients:

4 cup Sugar

1/2 cup Instant coffee - use filtered water

3 cup Water

1/4 tsp Salt

1 1/2 cup Vodka, high-proof

3 tbl Vanilla

To Prepare:

Combine sugar and water; boil till sugar dissolves. Reduce heat to simmer & simmer 1

hour.

LET COOL.

Stir in vodka & vanilla.

71. Virginia Mist Coffee

Ingredients:

1 Egg White

1/2 tsp Vanilla Extract

3/4 cup Heavy Cream

4 cups Double Strength Columbian Coffee

To Prepare:

Mix the vanilla extract and cream; then whip.

Beat the egg white until it becomes firm

Blend the egg white and cream mixture

Fill each mug 1/3-1/2 full

Add coffee

Serves 4

72. Mocha Instant Coffee

Ingredients:

1 cup Instant coffee crystals

1 cup Hot chocolate or cocoa mix

1 cup Non-dairy creamer

1/2 cup Sugar

To Prepare:

Combine all ingredients; mix thoroughly. Store in a tightly- covered jar.Try a canning jar.

To serve:

Place 1 1/2 - 2 tablespoons into a cup or mug.

Stir in boiling water to fill cup.

Makes 3 1/2 cups coffee mix or about 25 or more servings.

73. Viennese Coffee Mix

Ingredients:

2/3 cup (scant) dry instant coffee

2/3 cupSugar

3/4 cup Powdered non-dairy creamer

1/2 tsp Cinnamon

dash Ground allspice

dash Cloves

dash Nutmeg

To Prepare:

Mix all ingredients & store in airtight jar. Mix 4 tsp with 1 cup hot water.

74. Nightcap Coffee Mix

Ingredients:

2/3 cup Non dairy coffee creamer

1/3 cup Instant Decaf coffee granules

1/3 cup Granulated sugar

1 tsp Ground cardamom

1/2 tsp Ground cinnamon

To prepare:

Combine all ingredients in a medium bowl; stir until well blended. Store in airtight container. Yields 1 1/3 cups coffee mix

To serve:

Spoon 1 heaping tablespoon coffee mix

into 8 ounces hot water. Stir until well blended.

75. Baja aka Lower California Coffee

Ingredients:

8 cup Hot water

3 tbl Instant coffee granules

1/2 cup Coffee liqueur

1/4 cup Creme de Cacao liqueur

3/4 cup Whipped cream

2 tb Semi-sweet chocolate, grated

To Prepare:

In slow-cooker, combine hot water, coffee, and liqueurs. Cover and heat on LOW 2-4

hours. Ladle into mugs or heat-proof glasses. Top with whipped cream and grated chocolate.

76. Dublins Dream

Ingredients:

1 tbl Instant coffee

1 1/2 tbl Instant hot chocolate

1/2 oz Irish cream liqueur

3/4 cup Boiling water

1/4 cup Whipped cream

To Prepare:

In an Irish coffee glass, place all ingredients except for the whipped cream. Stir until well mixed, and garnish with whipped cream.

Starbucks via Columbia, is to date the highest rated instant coffee....according to, Huffington Posts blind study.

Let's face it...most of us would need to be blindfolded to raise instant coffee to our lips,on a good day.

Thanks Huffington...and the coffee guinea pigs of the world....we love you...really.

77. International Cappuccino Coffee Mix

Ingredients:

6 tsp Instant coffee

4 tbl Unsweetened cocoa

1 tsp Ground cinnamon

5 tbl Sugar

Whipped cream

To Prepare:

Mix all ingredients.

To make one serving of coffee use 1 tablespoon of mixture and place in large mug; pour 1

½ cups

boiling water over and stir. Top with whipped cream

This, and keep in mind,I am not making this up.

This is the instant coffee that was rated the best of the best.

I do not own stock (that I'm aware of) and I do not personally drink this coffee, but it was the highest rated instant coffee...Starbucks via Columbia.

So if you are NOT A FAN...that's ok.

78. Bailey's Irish Cappuccino

Ingredients:

3 oz Bailey's Irish Cream

5 oz Hot coffee -

Canned dessert topping

1 dash Nutmeg

To Prepare:

Pour Bailey's Irish Cream into a coffee mug. Fill with hot black coffee. Top with a single spray of dessert topping. Dust dessert topping with a dash of nutmeg

79. Iced Cinnamon Coffee

Ingredients:

4 cup Strong coffee (use 2 to 4 teaspoons instant to 1 cup Boiling water

1 3" stick cinnamon, broken in small pieces

1/2 cup Heavy cream

Coffee syrup-syrups come on many flavors.Vanilla would compliment the cinnamon.

To Prepare:

Pour hot coffee over cinnamon pieces; cover and let stand about 1 hour. Remove cinnamon

and stir in cream. Chill thoroughly.

To serve, pour into ice-filled glasses. Stir in desired amount of Coffee Syrup. If desired, top

with sweetened whipped cream and sprinkle with ground cinnamon. Use cinnamon sticks as stirrers.

80. Coffee Ice

Ingredients:

2 cup Brewed espresso

1/4 cup Sugar

1/2 tsp Ground cinnamon

To Prepare:

In a saucepan over medium heat, simmer all ingredients just to dissolve. Place mixture in a metal dish, cover and freeze for at least 5 hours, stirring the outer frozen mixture into the

center every half hour, until firm but not solidly frozen. Just before serving, scrape the mixture with a fork to lighten the texture. Makes 4 (1/2 cup) servings.

Stovetop Espresso Maker...

81. Di Saronno Coffee

Ingredients:

1 oz Di saronno amaretto

8 fl Coffee

Whipped cream

To Prepare:

Blend Di Saronno Amaretto with coffee, then top with whipped cream. Serve in Irish Coffee mug.

What is Di saronno amaretto?

Well...Italian liqueur flavored with herbs and fruits soaked in apricot kernel oil.

82. Creamy Irish Coffee

Ingredients:

4 cup Strong fresh coffee

1/4 cup Sugar

1/2 cup Irish whiskey

1 cup whipping cream

2 tbl Sugar

2 tbl Irish whiskey

To Prepare:

Place 4 cups of strong fresh coffee in a saucepan with 1/4 cup of sugar, or to taste. Add 1/2 cup Irish Whiskey and heat thoroughly but do not boil.

Scotch, Bourbon or other whiskeys could be substituted.

Whip 1 cup whipping cream until light. Beat in 2 tbl each of sugar and the alcohol you choose.

Pour coffee into tall mugs or goblets and pipe or spoon flavored cream on top.

83. Godiva Irish Coffee

Ingredients:

1 1/2 oz Godiva Liqueur

3/4 oz Irish Cream Liqueur

4 oz Hot Coffee

To Prepare:

Pour all ingredients into a tall mug.

Stir.

Garnish with whipped cream.

84. Iced Mocha Cappuccino

Ingredients:

1 tb Chocolate syrup

1 cup Hot double espresso or very strong coffee

1/4 cup Half-and-half

4 Ice cubes

To Prepare:

Stir the chocolate syrup into the hot coffee until melted. In a blender, combine the coffee with the half-and-half and the ice cubes. Blend at high speed for 2 to 3 minutes. Serve immediately in a tall, cold glass.

Serving for 1.

85. Original Iced Coffee

Ingredients:

1/4 cup Coffee; instant, regular or decaffeinated

1/4 cup Sugar

1 litre or quart of cold Milk

You can sweeten with a low calorie sweetener instead of sugar

To Prepare:

Dissolve instant coffee and sugar in hot water. Stir in 1 litre or quart of cold milk and add ice. For mocha flavor, use chocolate milk and add sugar to taste.

To prepare a single serving:

Dissolve 1 tbsp of instant coffee and 2 tsp sugar in 1 tbsp hot water.

Add 1 cup of cold milk and stir.

You can sweeten with a low calorie sweetener instead of sugar

86.Bushmills Irish Coffee

Ingredients:

1 1/2 ounces Bushmills Irish whiskey

1 tsp Brown sugar (optional)

1 dash Crème de menthe, green

Extra Strong fresh coffee

Whipped cream

To Prepare:

Pour whiskey into Irish coffee cup and fill to 1/2 inch from top with coffee. Add sugar to taste and mix. Top with whipped cream and drizzle crème de menthe on top.

Dip rim of cup in sugar to coat edge.

87. Kahlua Irish Coffee

Ingredients:

2 oz Kahlua or coffee liqueur

2 oz Irish Whiskey

4 cup Hot coffee

1/4 cup Whipping cream, whipped

To Prepare:

Pour one-half ounce coffee liqueur in each cup. Add one-half ounce Irish Whiskey to each

cup. Pour in steaming freshly-brewed hot coffee, stir. Spoon two heaping

tablespoonful of whipped cream on top of each. Serve hot,but not so hot you scorch your lips.

Serves 4 .

88. Instant Creamed Irish Coffee

Ingredients:

1 1/2 Cup Warm Water

1 tbl Instant Coffee Crystals

1/4 cup Irish Whiskey

Brown Sugar To Taste

Rediwhip Dessert Topping

To Prepare:

In a 2-cup measure combine water and instant coffee crystals. Microwave, uncovered, on 100% power about 4 minutes or just till steaming.Stir in Irish whiskey and brown sugar. Serve in mugs. Top each mug with Rediwhip.

89. Dinner Party Coffee

Ingredients:

3 cup Very hot decaffeinated Coffee-you can substitute with a good instant 2 tbl Sugar

1/4 cup light or dark Rum

To Prepare:

Combine very hot coffee, sugar and rum in heated pot. Makes 4-6 demitasse for 4-6.

Double as needed.

Best rated instant coffee...to date that is.

Starbucks via Columbia is highly recommended 90. Sweet Maple Coffee

Ingredients:

1 cup Half-and-half

1/4 cup Maple syrup

1 cup Hot brewed coffee

Sweetened whipped cream

To Prepare:

Cook half-and-half and maple syrup in a saucepan over medium heat. stirring constantly, until thoroughly heated.Do not allow mixture to boil.

Stir in coffee, and serve with sweetened whipped cream.

91. Mocha Coffee Mix

Ingredients:

1/4 cup Powdered non-dairy creamer

1/3 cup Sugar

1/4 cup Dry instant coffee

2 tb. Cocoa

To Prepare:

Place all ingredients in mixer, beat at high until well blended. Mix 1 1/2 Tbls with a cup of hot water.

Store in airtight jar.Such as a canning jar.

92. 151 Rum Coffee

Ingredients:

12 oz Fresh ground coffee, preferably chocolate mint, or swiss chocolate

2 oz Or more 151 Rum

1 Large scoop whipped cream

1 oz Haagen-Dazs Liqueur or Baileys Irish Cream

2 tbl Chocolate syrup

To Prepare:

Fresh grind the coffee.

Brew.

In a large mug, put the 2+ oz of 151 rum in the bottom.

Pour the hot coffee into the mug 3/4 of the way up.

Add the HagenDaz or Bailey's Irish Cream.

Stir.

Top with the fresh whipped cream and drizzle with the chocolate syrup.

93. Cinnamon Spiced Coffee

Ingredients:

1/3 cup Instant coffee

3 tbl Sugar

8 Whole cloves

3 Inches stick cinnamon

3 cup Water

Whipped cream

Ground cinnamon

To Prepare:

Combine 1/3 cup instant coffee, 3 tablespoons sugar, cloves, stick cinnamon, and water.

Cover, bring to boiling. Remove from heat and let stand, covered, about 5 minutes to steep. Strain. Pour into cups and top each with spoonful of whipped cream.Add a dash of cinnamon.

Makes 4 to 6 servings.

Wonderful at the holidays...

94. Mocha Flavored Coffee

Ingredients:

1/4 cup Non-dairy creamer dry

1/3 cup Sugar

1/4 cup Dry instant coffee

2 Tblsp cocoa

To Prepare:

Place all ingredients in mixer, beat at high until well blended. Mix 1 1/2 Tbl spoons with a cup of hot water.

Store in air tight jar.Such as a canning jar.

Makes 14 servings

95. Iced Mochacchino

Ingredients:

1/2 cup Brewed espresso, chilled

6 tb Chocolate syrup

1 tb Sugar

1/2 cup Milk

1 cup Vanilla ice cream or frozen yogurt

1/4 cup Heavy cream, softly whipped

To Prepare:

Place the espresso, chocolate syrup, sugar and milk in a blender, and blend to combine.

Add the ice cream or yogurt, and blend until smooth.

Pour mixture into two chilled glasses, and top each with whipped cream and chocolate curls or a dusting of the cinnamon or cocoa.

96. Pumpkin Spiced Lattes

Ingredients:

2 tablespoons canned pumpkin

1/2 teaspoon pumpkin pie spice, plus more to garnish

Freshly ground black pepper

2 tablespoons sugar

2 tablespoons pure vanilla extract

2 cups whole milk

1 to 2 shots espresso, about 1/4 cup

1/4 cup heavy cream, whipped until firm peaks form

To Prepare:

Heat the pumpkin and spices: In a small saucepan over medium heat cook the pumpkin with the pumpkin pie spice and a generous helping of black pepper for 2 minutes or until it's hot and smells cooked. Stir constantly.

Add the sugar and stir until the mixture looks like a bubbly thick syrup.

Whisk in the milk and vanilla extract. Warm gently over medium heat, watching carefully to make sure it doesn't boil over.

Carefully process the milk mixture with a hand blender or in a traditional blender (hold the lid down tightly with a thick wad of towels!) until frothy and blended.

Mix the drinks: Make the espresso or coffee and divide between two mugs and add the frothed milk.

Top with whipped cream and a sprinkle of pumpkin pie spice, cinnamon, or nutmeg if desired.

97. Chocolate Banana Coffee

Ingredients:

Make a 12 cup pot of your regular coffee

Add 1/2-1 tsp of Banana Extract

Add 1-11/2 tsp of cocoa

So simple...and perfect for a house full of guests

98. Raspberry Coffee

Ingredients:

1/4 cup of Brown Sugar

Coffee grounds for a 6 cup pot of regular coffee

2 tsp of Raspberry Extract

To Prepare:

Place raspberry extract into the empty coffee pot

Place brown sugar and coffee grounds in coffee filter

Add the 6 cups of water to the top and brew the pot.

99. Christmas Coffee

Ingredients:

1 pot of coffee (10-cup equivalent)

1/2 cup sugar

1/3 cup water

1/4 cup unsweetened cocoa

1/4 teaspoon cinnamon

1 pinch grated nutmeg

Whipping cream for topping

To Prepare:

Prepare pot of coffee.

In a medium sauce pan, heat water to a low boil. Add sugar, cocoa, cinnamon and nutmeg.

Bring back to a low boil for about a minute - stirring occasionally.

Combine coffee and cocoa/spice mixture and serve topped with whipped cream.

100. Vietnamese Egg Coffee

Ingredients:

1 egg

3 teaspoons of Vietnamese coffee powder

2 teaspoons of sweetened condensed milk

Boiling water

To Prepare:

Brew a small cup of Vietnamese coffee.

Crack an egg and discard the whites.

Put the yolk and the sweetened condensed milk in a small, deep bowl and whisk vigorously until you end up with a frothy, fluffy mixture like the one above.

Add a tablespoon of the brewed coffee and whisk it in.

In a clear coffee cup pour in your brewed coffee, then add the fluffy egg mixture on top.

101. Skinny Caramel Frappe

Ingredients:

12 ounces Chilled Black Coffee

½ cup International Delight Caramel Creme Fat Free & Sugar Free Creamer 1/2 cup Almond Milk or Skim Milk

3 cups Ice

Sugar Free Caramel Sauce

Fat Free Whipped Cream in a can

To Prepare:

In a large blender, blend coffee, ice, and creamer.

Top with whipped cream and caramel

102. Peanut Butter Mocha

Ingredients:

1/4 cup Hot Chocolate Mix

1 cup of Milk

1/2 cup of strong brewed Chilled Coffee

2 tbls Creamy Peanut Butter

2 cups of Frozen Vanilla Yogurt

Garnish with Chocolate Shavings

To Prepare:

Place all ingredients into blender.Blend until thick and smooth.

Pour into tall chilled glasses.

Garnish with chocolate shavings

Serve immediately

103. Mocha Coconut Frappuccino

Ingredients:

1/2 cup Shredded Coconut

3/4 cup Freshly Brewed Double Strength Coffee that has been chilled in the refrigerator Prepare your coffee the night before,so it has plenty of time to chill.

1 cup Milk

5 tbls Chocolate Syrup

2-3 tbls of Sugar

2 cups of Ice

1/2 cup Whipped Cream

To Prepare:

In a 300 degree preheated oven, spread coconut on a baking sheet to toast

Every 10 minutes, turn the coconut so that it can brown evenly

Continue to check the coconut and when it is lightly toasted all over,remove from oven May take up to 30 minutes

To Make:

Combine in a blender the chilled coffee,the milk,1/3 cup of the shredded coconut,the chocolate syrup and the sugar

You want to make sure that your sugar is dissolved

Add the ice to the blender and blend until the ice is crushed and the drink is smooth Garnish the drinks with a drizzle of chocolate syrup and some of the remaining toasted coconut This makes 2 tall glasses.

Best served with a straw

Consider chilling the glasses the night before

104. Home Double Chocolate Chip Frappe

Ingredients:

1 cup Whole Milk

2 tbls of Sugar

1/3 cup of Chocolate Chips

3 tbls of Chocolate Syrup

2 cups of Ice

1/8 tsp of Vanilla Extract

Optional-Chocolate Whipped Cream Topping

To Prepare:

Place all ingredients in a blender and mix until smooth and ice is crushed Serve Immediately

Note: Rediwhip makes a Chocolate Whipped Cream-you may be able to find it at your grocer 105. Moroccan Coffee ,one spicey cup of Joe

Ingredients:

4 cups of Hot Water

1/4 tsp of Freshly Ground Cinnamon

1/4 tsp of Freshly Ground Black Peppercorns

1/4 tsp of Freshly Ground Ginger

1/4 tsp of Freshly GroundNutmeg

1/8 tsp of Freshly Ground Green Cardamom Seeds

1/8 tsp of Freshly Ground Cloves

Warmed Milk and Sugar to taste

To Prepare:

Fresh ground coffee is best for this recipe

Grind the coffee and the spices together in your grinder

Then Place the coffee and the spices in the filter of your coffee pot.

Pour 1/2 cup of the hot water directly over the coffee and the spices in the filter of your coffee pot Allow it to sit for 5 minutes

Then slowly add the remaining 3 1/2cups of water,allowing it to drip over the mixture Serve with the warmed milk and sugar

Makes 4 servings

106. Italian Affogato

Ingredients:

1 scoop good qualityVanilla Ice Cream

1/3 cup strongly Brewed Coffee

To Prepare:

Place the scoop of ice cream in a dessert dish and pour the coffee over

Serve immediately

Serving for 1

You could substitute any flavor of coffee that you like